111 South Road - Lindamere, Wilmington 274, Delaware

Watermelon Pickle
(makes about three pints)

3 lbs. watermelon rind
6 T. salt
8 c. water
6 c. sugar
4 c. vinegar
1 c. water
8 three-inch sticks cinnamon } or 2 T. whole allspice
¼ c. whole cloves

Remove green skin + pink flesh from rind. Cut rind into one-inch pieces. Combine salt with 8 c. water + soak rind overnight in salted water. Drain, cover with fresh water + cook until almost clear. Drain. In a large kettle bring sugar, vinegar + water to a boil. Add spices,

tied in cheese cloth bag, + boil 2 mins. Add rind + cook until transparent, about 45 mins. Pour at once into hot sterilized jars + seal immediately.

Fruits such as peaches or pears, may be used in place of watermelon. Merely peel, but do not slice, + cook until tender, with spices, in boiling mixture made by combining the 6 c. sugar with 4 c. vinegar + the 1 c. water.